

IN THE CLAIMS:

Please amend claims 6-8, as follows:

Claims 1-5 (Cancelled).

6. (Currently amended): A method for preparing meat products, ~~which is characterized by~~ wherein the addition of feta cheese is dispersed throughout the products ~~and the incorporation of olive oil is incorporated~~, comprising the steps of:

- (a) Mixing minced meat at a temperature of -2°C with H<sub>2</sub>O at 2°C, salt, plant fibres and breadcrumbs;
- (b) Adding olive oil;
- (c) Continuing mixing after step (b), with simultaneous vacuum application for 5 min ~~until~~ with the resulting product temperature not exceeding ~~rises to~~ 4°C;
- (d) Adding feta cheese;
- (e) Continuing vacuum mixing and refrigeration in the presence of CO<sub>2</sub>, until there is a distribution of feta cheese throughout the resulting product and it reaches a final temperature of -2°C;
- (f) Conveying the resulting product to a forming machine, where it is formed in line with a desired shape followed by a mild heat treatment in a linear boiler; and
- (g) After the mild heat treatment of step (f), the resulting product is deep-frozen in a tunnel, until the core temperature reaches 0°C.

7. (Currently amended): The method of claim 6, wherein the total duration of the mild heat treatment of step (f) ~~depends on the geometrical characteristics of the resulting product and~~ varies between 5 and 15 minutes, depending on the size of the resulting product.

8. (Currently amended): A method for preparing meat-based products, characterized by the addition of feta cheese, as a filling, and the incorporation of olive oil, comprising the steps of :

- (a) Mixing of minced meat at a temperature of -2°C with H<sub>2</sub>O at 2°C, salt, plant fibres and breadcrumbs;
- (b) Adding olive oil;
- (c) Continuing mixing after step (b), with simultaneous vacuum application for 5 minutes ~~until~~with the product temperature not exceeding ~~rises to~~ 4°C;
- (d) providing feta;
- (e) conveying separately the resulting product of step (c) and the feta of step (d) to an extruder forming machine to form a new resulting product of a desired shape; and
- (f) applying a mild heat treatment to the new resulting product.

9. (Previously presented): Minced-meat products with feta cheese dispersed throughout the products and with the incorporation of olive oil, produced by the method of claim 6.

10. (Previously presented)): Minced-meat products with feta cheese dispersed throughout the products and with the incorporation of olive oil, produced by the method of claim 7.

11. (Previously presented): Minced-meat products with feta cheese as a filling and with the incorporation of olive oil, produced by the methods of claim 7.

12. (Previously presented): Minced-meat products with feta cheese as a filling and with the incorporation of olive oil, produced by the methods of claim 8.